



Christmas Dinner Menu 2019

STARTER

ZUPPA DI FUNGHI E TARTUFO (V)

Wild Mushrooms Soup, Parmesan Croutons & Truffle Oil

SCOTTATA D'ANATRA

Seared Fresh Barbary Duck Breast, Walnuts & Raspberry Dressing

SALMONE AFFUMICATO AL GINEPRO

Juniper Berry Smoked Salmon, Rye Bread, Home-Made Pickled Cucumbers & Fresh Dill

RAVIOLONE, PECORINO E BIETOLA

Home-Made Ravioli filled with Chard, Goat's Cheese & Pecorino with a Butter & Saffron Sauce

MAIN COURSE

TACCHINO TRADIZIONALE ARROSTO

*Traditional Roasted Free Range Norfolk Turkey, Sage and Onion Stuffing with Chipolata Sausages,
Roasted Potatoes, Mixed Winter Vegetable*

AGNELLO, CASTAGNE E TARTUFO

*Roasted Welsh Lamb Rolled with Black Winter Truffle & Chestnut with Parmesan, Mashed Potatoes &
Brussel Sprouts*

SALMONE, GAMBERI E PROSECCO

Pan-Fried Salmon Fillet on a Bed of Wild Rice, Spinach & Shrimps, Prosecco & Butter Sauce

MELANZANE RIPIENE AL CAPRINO

Baked Aubergine with a Home-Made Ratatouille & Crumbled Goat's Cheese

PACCHERI RAGÙ

Paccheri Pasta in a Rich Beef Ragù & Parmesan Shavings

DESSERT

SELEZIONE DI DOLCI

Selection of Mixed Desserts:

Mini Chocolate Brownie

Mini Traditional Panettone & Pistachio Pudding

Mini Baba Cream & Wild Berries

Or

STILTON & FIGS

Stilton, Figs Mustard & Biscuits (£4,5 supplement)

£55.00

A SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL